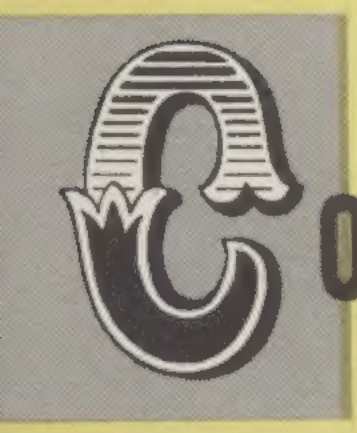
Prize dairy dishes



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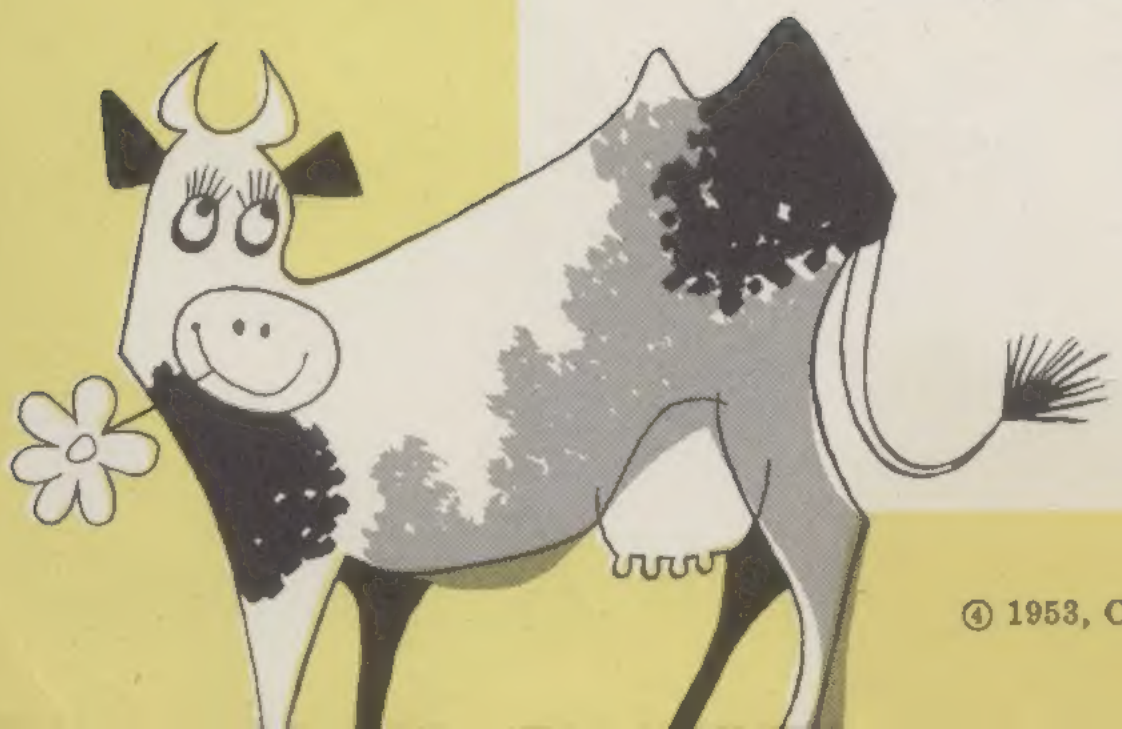

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Next to a compliment on a new dress or hat, a homemaker most appreciates flattering remarks about her cooking. Maybe that's why almost every woman has a group of prized recipes at hand, that have won her praise from family and friends. The recipes may vary from simple family-style soups to special party desserts, but each has won its place in her valued collection.

Every day, good sounding recipes are jotted down on telephone pads by American homemakers with the recommendation of friendly neighbors. Others that look and sound good are clipped from magazines and newspapers or noted in recipe books. Many prized recipes owe at least part of their success to one or more of the delicious dairy foods. Whether it's the all-important crowning touch of whipped cream on a wedge of strawberry shortcake, or the tangy cheese flavor that's basic to a Welsh rabbit, dairy foods have found a prominent place in America's prized and praised recipes.

Dairy Foods at Their Best

When you reach for a quart of milk on your doorstep, or a package of cheese, butter or ice cream in the dairy counter at the store, you can feel sure they are fresh and flavorful. Use these simple tips to guide you in preserving their fine qualities:

milk

. . . Wipe the bottles or cartons with a damp cloth and hustle them into the refrigerator as soon as they arrive at your home. Milk needs a cool, dark place. Some precious vitamins are destroyed by light.

. . . Cover milk to protect its delicate flavor. Other refrigerator odors easily creep in when it's left uncovered.

. . . Pour out the milk you plan to use at any one time and return the rest to the refrigerator.

. . . Use yesterday's milk before today's. This is easy to do if you always put new containers behind ones already in the refrigerator.

butter

. . . Keep butter in the refrigerator, wrapped and in its package or a covered container until you're ready to use it.

. . . Cut off the amount of butter you plan to use at one time and leave the rest in its cool place.

cheese

. . . Cover all cheeses tightly in plastic containers or jars, or wrap well in aluminum foil or waxed paper. Packaged cheese may be stored in its own wrapping. Keep all cheeses in the refrigerator.

. . . Soft cheeses such as cream and cottage are quite perishable but can be kept for several days in tightly covered containers.

. . . Cut off any mold that develops on hard cheeses, such as American and Swiss. The cheese underneath is perfectly good. Serve most cheeses at room temperature for best flavor.

ice cream

. . . To store ice cream for a short period of time in the ice cube compartment of your refrigerator, transfer it to a dry refrigerator tray and cover top with waxed paper.

. . . Keep ice cream in the cartons, in your home freezer or frozen food compartment of the refrigerator if you have this new type of equipment. It may need to be softened a little at refrigerator temperature before using.

a cook's buying guide for dairy foods

Dairy foods should have an important place in your meal planning. When you're shopping or when you're cooking, keep these facts in mind and you'll avoid many a puzzling moment:

1 pound American (cheddar) cheese	makes 4 cups, grated
1 pound butter	makes 2 cups
¼ pound of butter	makes ½ cup
1 pound cottage cheese	makes 2 cups
½ pint (1 cup) coffee cream	makes 8 coffee servings
½ pint (1 cup) whipping cream	makes 2 cups, whipped
1 cup milk plus 1 tablespoon lemon juice or vinegar	makes 1 cup soured milk
1 quart ice cream	makes 6 medium servings

sauces and successes

Your husband probably won't ever nominate you for a prize for making delicious cream sauces, but it's very possible you may overhear him praising your cheese souffle or corn chowder to his friends. Though he doesn't realize it, your ability to stir up a satin-smooth cream sauce is basic to the success of these and many other culinary triumphs.

The knack of making a good sauce isn't difficult. If you're a beginner make the sauce in a double boiler, but a more experienced cook uses a saucepan. To make a cream sauce, melt butter slowly, stir in flour and heat until bubbly. Add milk gradually and stir quickly until smooth. Then cook, stirring constantly, until mixture boils and thickens.

proportions for cream sauce

KIND	BUTTER	FLOUR	MILK	SALT
Thin	1 tablespoon	1 tablespoon	1 cup	½ teaspoon
Medium	2 tablespoons	2 tablespoons	1 cup	½ teaspoon
Thick	3 tablespoons	3 tablespoons	1 cup	½ teaspoon
Very Thick	4 tablespoons	4 tablespoons	1 cup	½ teaspoon

how cream sauces are used

THIN Make soups by combining 1 cup sauce with ½ to ¾ cup mashed vegetables. Use for creaming starchy vegetables such as potatoes using 1 cup sauce and 2 to 2½ cups vegetables.

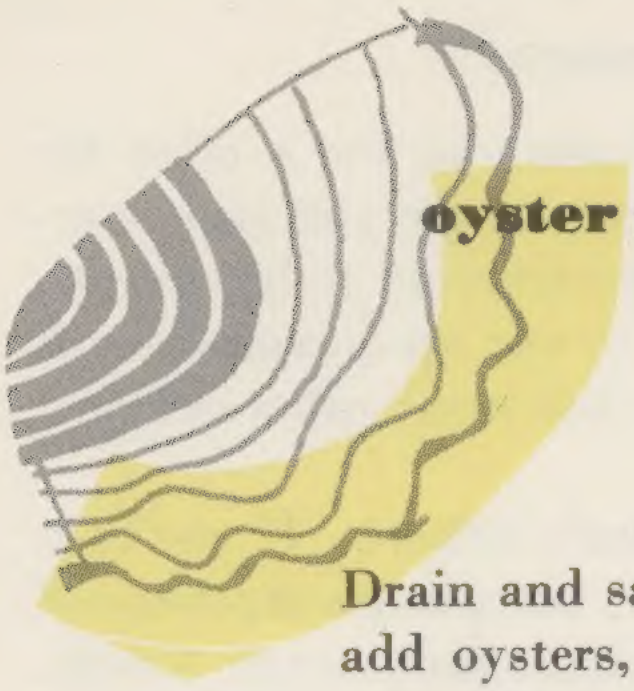
MEDIUM Good for all other creamed and scalloped vegetables, meat, eggs, etc. Use 2 to 2½ cups chopped food with 1 cup sauce. For cheese sauce, add ½ to ¾ cup grated cheese.

THICK Amounts of sauce vary with the dish you are making, so follow your recipe. Souffles are an important use for a thick sauce.

VERY THICK Croquettes and other foods are bound together with a very thick sauce. Follow your recipe for proportions needed.

dairy foods every day

Milk is a food youngsters and oldsters need every day. Indeed, it has been named "Nature's most perfect food" because of the important food values it contains. Serve milk as a beverage, in cooked foods and in its other forms—cheese and ice cream. Use butter, the fat of milk, generously, too. You'll find a place for dairy foods in every course from soup to dessert. The recipes on the following pages illustrate some favorite everyday ways to use dairy foods.



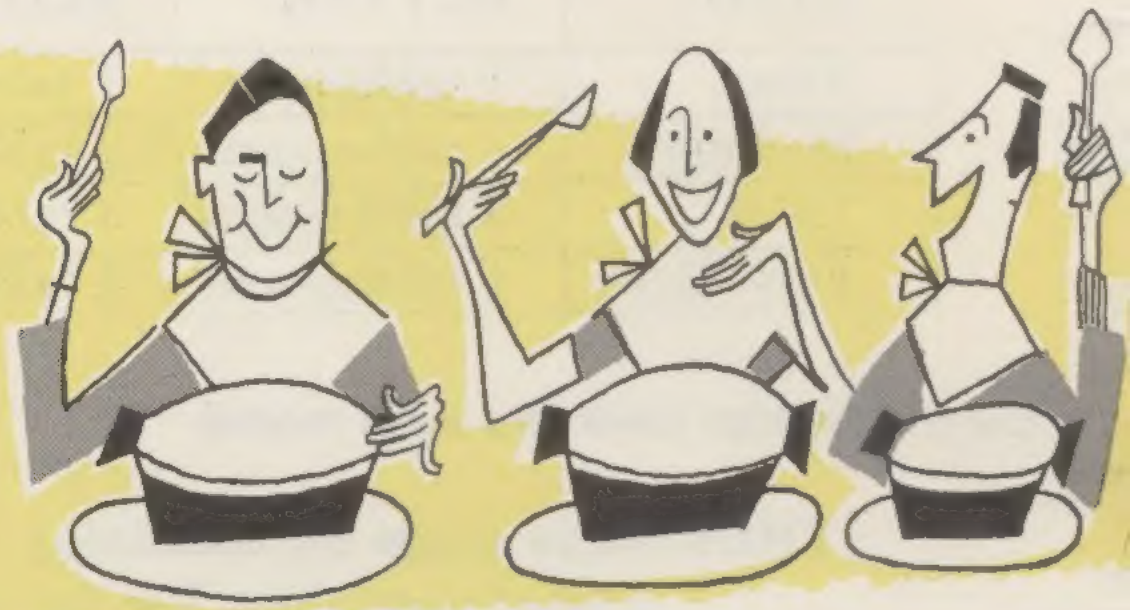
oyster stew

1 pint oysters
6 tablespoons butter
1 quart milk, scalded
½ teaspoon salt
Dash pepper
Paprika

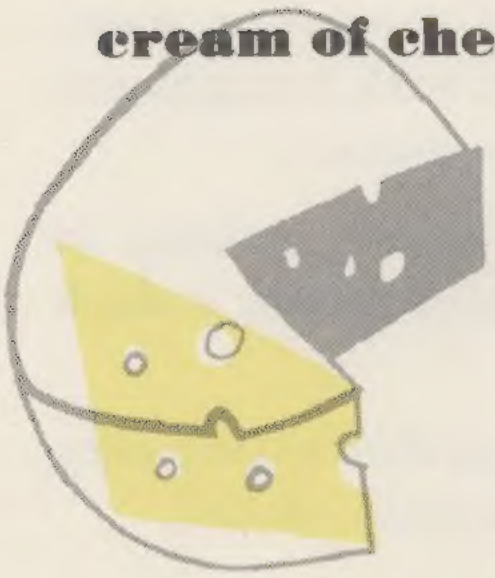
Drain and save liquor from oysters. Melt butter in saucepan, add oysters, and cook slowly until edges begin to curl. Add oyster liquor, hot milk, salt, and pepper. Pour into bowls and top with paprika and extra butter. Serves 6.

LUNCHEON: Oyster stew, crackers, red cabbage slaw, peach crisp, milk and tea.

Soup's on



cream of cheese soup



2 tablespoons minced onion
4 tablespoons butter
4½ tablespoons flour
2 cups milk
2 cups chicken stock or bouillon
½ pound sharp American cheese
½ cup minced, cooked carrot
¾ cup minced, cooked celery
Chopped parsley

Fry onion in butter until tender but not brown. Blend in flour and heat until bubbly. Add milk and chicken stock and cook until sauce boils and thickens, stirring constantly. Remove from heat and add grated cheese. Stir until melted. Add cooked vegetables, heat thoroughly. Top with chopped parsley. Serves 6.

LUNCHEON: Cream of cheese soup with croutons, citrus fruit plate, cinnamon toast fingers, milk and tea.

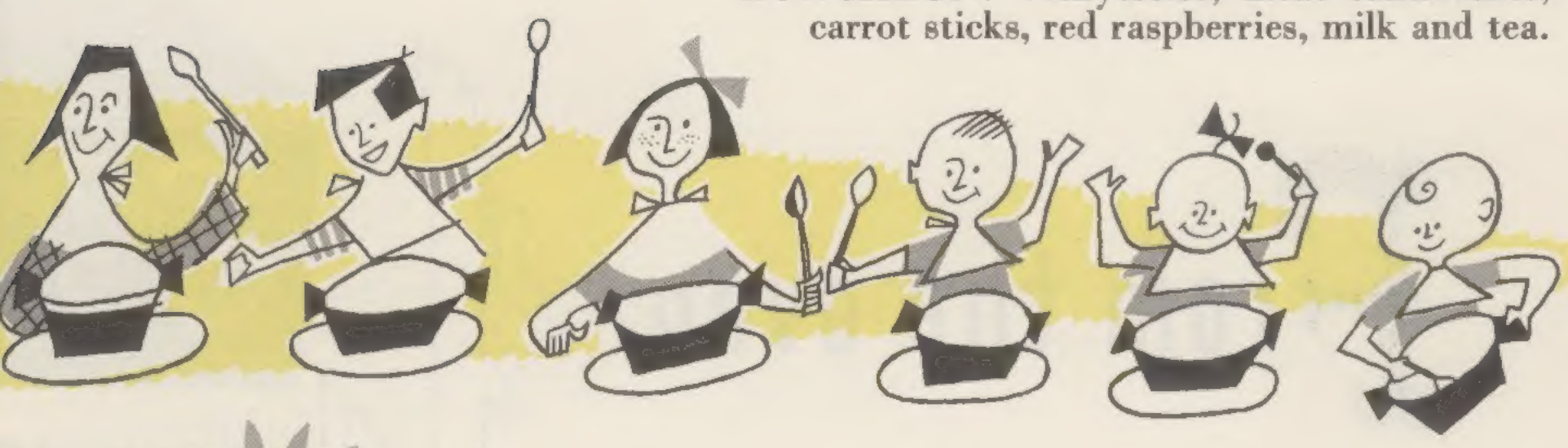
Garnish Soups For Appeal: Chopped parsley . . . thin lemon slices . . . minced chives or green onion . . . bits of cooked bacon . . . diced ham or chicken . . . whipped or sour cream ...toasted bread rounds...sieved cooked egg yolk...grated cheese...crumbled blue cheese.

vichyssoise

4 or 5 leeks, or
1½ cups sliced onions
4 tablespoons butter
3 cups thinly sliced potatoes
1 cup hot water
4 chicken bouillon cubes
3 cups hot milk
1 teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
1 cup cream
2 tablespoons chives or parsley

Cut roots and tops from leeks, leaving 2 inches above white part; cut in thin slices. Melt butter in a saucepan; add leeks and cook slowly until tender but not brown. Add sliced potatoes, hot water, and 1 chicken bouillon cube. Cover and cook over medium heat until potatoes are tender. Press leeks, potatoes, and liquid through a sieve. Dissolve 3 remaining bouillon cubes in hot milk. Combine with puree and seasonings. Add cream. Serve hot or chilled, topped with chopped chives. Serves 6.

LUNCHEON: Vichyssoise, meat sandwiches, carrot sticks, red raspberries, milk and tea.



cream of tomato soup

2½ cups cooked tomatoes
1 teaspoon salt
⅛ teaspoon pepper
2 teaspoons sugar
¼ cup chopped onion
1 bay leaf
3 tablespoons butter
3 tablespoons flour
2 cups milk

Combine tomatoes, seasonings, onion, and bay leaf and simmer 10 minutes; strain. Melt butter in saucepan over low heat. Blend in flour and heat until bubbly. Add tomato pulp and cook until sauce boils and thickens, stirring constantly. When ready to serve, stir heated tomato sauce into cold milk and heat. Serve immediately. Serves 4 to 6.

DINNER: Cream of tomato soup, meat loaf, browned potatoes, buttered green beans, vegetable relish tray, baked apple with cream, milk and coffee.

Serve These With Soup: Buttered popcorn . . . toasted bread croutons . . . cheese toast . . . hard rolls . . . bread sticks . . . crisp saltines . . . rye wafers . . . toasted French bread.

cheese strata

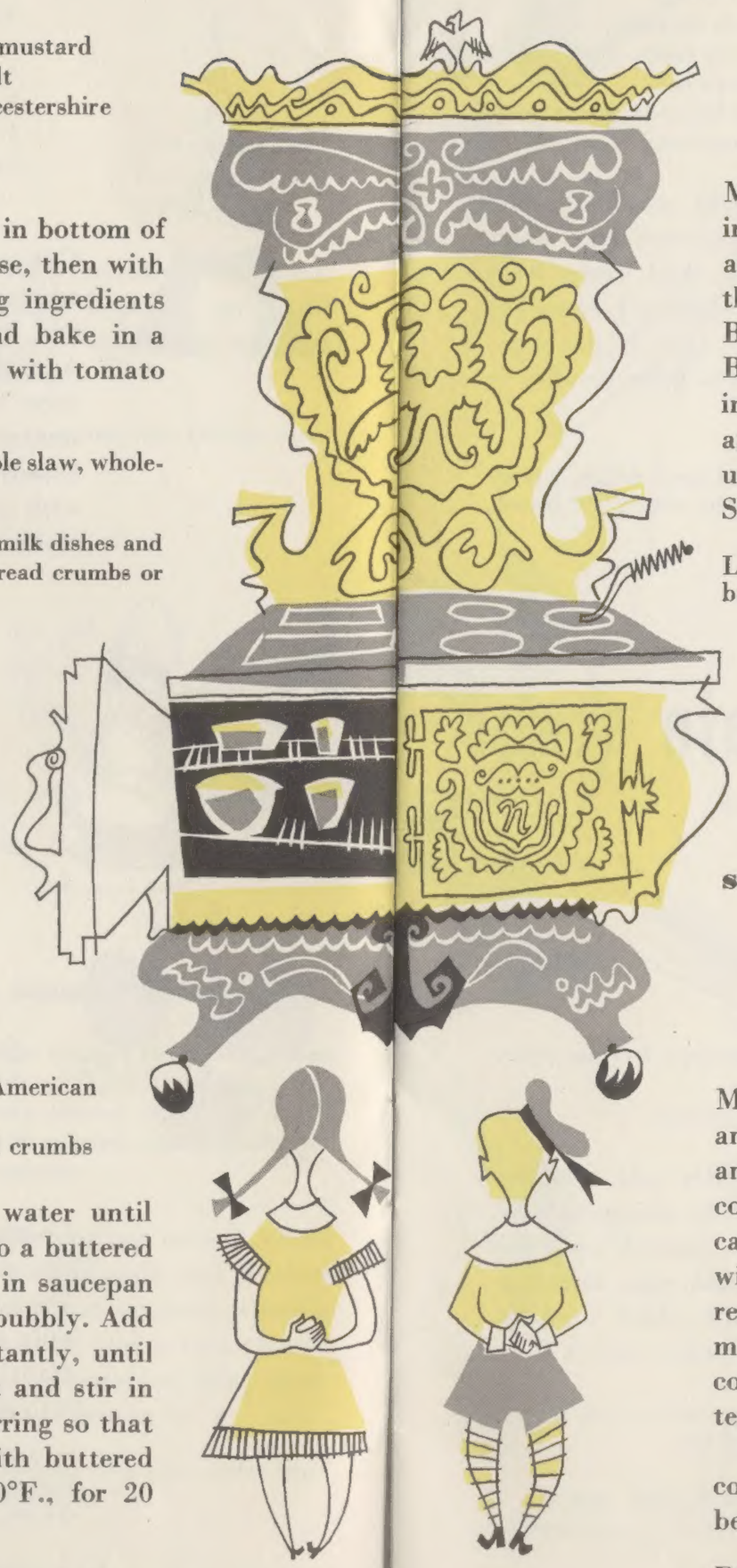
12 slices day-old bread
6 slices American cheese
4 eggs
2½ cups milk
¼ teaspoon dry mustard
1½ teaspoons salt
1 teaspoon Worcestershire sauce
Dash pepper

Trim crusts from bread and arrange 6 slices in bottom of a 12 by 7-inch baking dish. Cover with cheese, then with remaining bread. Beat eggs, add remaining ingredients and pour over bread. Let stand 1 hour and bake in a moderately slow oven, 325°F., 1 hour. Serve with tomato sauce if desired. Serves 6.

LUNCHEON: Cheese strata with tomato sauce, cole slaw, whole-wheat bread, butter, pineapple, milk and tea.

Cook With Care: Choose a slow to moderate oven for cheese and milk dishes and they will come out creamy and moist. A covering of buttered bread crumbs or cereal crumbs protects cheese in oven dishes.

From the oven



deluxe macaroni and cheese

2 cups broken macaroni
2 tablespoons butter
1 tablespoon flour
¼ teaspoon dry mustard
1 teaspoon salt
Dash pepper
2 cups milk
2 cups grated American cheese
½ cup buttered crumbs

Cook macaroni in 2 quarts boiling, salted water until tender, about 10 minutes; drain and pour into a buttered 1½-quart casserole. Meanwhile, melt butter in saucepan over low heat. Blend in flour and heat until bubbly. Add seasonings and milk and cook, stirring constantly, until sauce boils and thickens. Remove from heat and stir in grated cheese. Pour sauce over macaroni, stirring so that all macaroni is coated with sauce. Cover with buttered crumbs and bake in a moderate oven, 350°F., for 20 minutes. Serves 6.

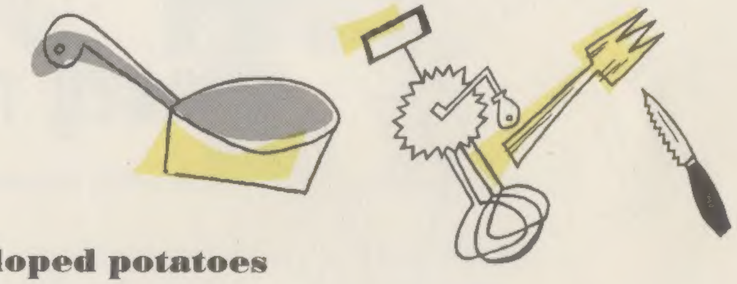
DINNER: Grilled frankfurters with deluxe macaroni and cheese, lemon buttered spinach, carrot sticks, radishes, bread, butter, baked pear, milk and coffee.

cheese souffle

4 tablespoons butter
4 tablespoons flour
1 teaspoon salt
¼ teaspoon dry mustard
1½ cups milk
2 cups grated American cheese
6 eggs, separated

Melt butter in top of double boiler over direct heat. Blend in flour and seasonings and heat until bubbly. Add milk and cook, stirring constantly, until sauce boils and thickens. Place pan over hot water and stir in cheese. Blend in well beaten yolks from eggs. Cool sauce slightly. Beat egg whites until stiff but not dry. Fold sauce slowly into egg whites. Pour into an ungreased 2-quart casserole and bake in a slow oven, 300°F., for about 1¼ hours, or until a knife inserted near the center comes out clean. Serve immediately. Serves 6.

LUNCHEON: Cheese souffle, tossed green salad, rye bread, butter, fruit cup, milk.



scalloped potatoes

2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
⅛ teaspoon pepper
2 tablespoons grated onion
2 cups milk
4 cups sliced, raw potatoes

Melt butter in a saucepan over low heat. Blend in flour and seasonings and heat until bubbly. Add grated onion and milk, and cook until sauce boils and thickens, stirring constantly. Place half of potatoes in a buttered 1½-quart casserole. Pour half of sauce over potatoes, lifting potatoes with a fork so all are covered with sauce. Repeat using remaining potatoes and sauce. Cover and bake in a moderate oven, 350°F., for 30 minutes; uncover and continue baking about 30 minutes, until potatoes are tender and top is browned. Serves 6.

Variations: Add 1 cup grated cheese to sauce; add cooked, cubed meat such as ham, roast pork or beef, corned beef or dried beef.

DINNER: Veal roast, scalloped potatoes, buttered carrots, sliced onion and cucumber salad, bread, butter, rhubarb sauce with cookies, milk and coffee.

deviled shrimp

2 teaspoons minced onion
¼ cup butter
1 teaspoon paprika
1 teaspoon prepared mustard
½ teaspoon salt
Dash cayenne
⅓ cup flour
2 cups milk
1 tablespoon lemon juice
2 cups cooked shrimp

Saute the onion lightly in butter. Add seasonings and gradually stir in the flour. Add milk and cook until sauce boils and thickens, stirring constantly. Add lemon juice and cooked, cleaned shrimp. (To cook shrimp, plunge into boiling, salted water and cook for about 15 to 18 minutes.) Heat and serve over steamed rice, chow mein noodles or in scallop shells. Serves 6.

DINNER: Deviled shrimp on rice, buttered green beans, lettuce wedges with French dressing, bread, butter, cherry ice cream, milk and coffee.

Tasty main stays

welsh rabbit

4 cups grated American cheese
⅔ cup milk
½ teaspoon dry mustard
1½ teaspoons Worcestershire sauce
2 eggs, beaten

Melt cheese in the top of a double boiler over very low heat, so water is hot but not boiling. As cheese softens, stir in milk gradually, until sauce is smooth and well blended. Add seasonings. Stir in beaten eggs and continue cooking over very low heat until rabbit thickens, stirring constantly. Serve at once over toast. Serves 6.

LUNCHEON: Welsh rabbit on toast, cucumber and tomato salad, toast, butter, lemon sherbet, milk and tea.

Serve Creamed Foods On: Toast triangles . . . toasted English muffins . . . chow mein noodles . . . pastry shells . . . baked potatoes . . . rice . . . crisp crackers . . . spaghetti or noodle nests.

chicken a la king

1 cup sliced, fresh or canned mushrooms
4 tablespoons butter
4 tablespoons flour
½ teaspoon salt
2 cups milk
2 cups diced, cooked chicken
1 teaspoon onion juice
⅛ teaspoon pepper
¼ cup pimento strips
Patty shells or toast points

Fry mushrooms in butter until lightly browned. Blend in flour and salt and heat until bubbly. Add milk and cook, stirring constantly, until sauce boils and thickens. Add chicken, onion juice, and pepper and heat thoroughly. Remove from heat, add pimento, and serve in patty shells or on buttered toast points. Serves 6.

DINNER: Chicken a la king on toast, buttered peas, tomato salad, bread sticks, butter, chocolate ice cream, milk and coffee.

creamed dried beef in celery shells

½ cup sliced mushrooms
4 tablespoons butter
4 tablespoons flour
⅛ teaspoon pepper
2½ cups milk
1 4-ounce package dried beef

If fresh mushrooms are used, saute in butter over low heat, about 5 minutes, until tender. Add flour and pepper and blend. Gradually add milk, and cook until sauce boils and thickens, stirring constantly. Add dried beef that has been shredded. If canned mushrooms are used, add them to cream sauce with shredded dried beef. Heat and serve in celery shells. Serves 6.

celery shells

Pastry
¾ teaspoon celery seed

Make your favorite pastry using 1½ cups flour. Add celery seed to pastry and mix well. Roll out to ⅛-inch thickness and cut into 4-inch rounds. Fit rounds over back of muffin pans and trim edges to fit. Prick well with fork and bake, pastry side up, in hot oven, 425°F., for 15 to 18 minutes, until lightly browned. Makes 6 shells.

CLUB LUNCHEON: Creamed dried beef in celery shells, grapefruit-avocado salad, hot rolls, butter, strawberries, milk and tea.

stuffed baked luncheon potatoes

6 large baking potatoes
1 to 1½ cups hot milk
2 tablespoons butter
⅛ teaspoon pepper
2 teaspoons salt
1 cup grated American cheese
2 cups minced, cooked ham or leftover meat
3 tablespoons minced parsley

Bake potatoes. When done, cut a slice off the top of each and scoop out centers. Mash potatoes, add hot milk, butter, seasonings, and cheese and beat until light and fluffy. Fold in minced ham and parsley. Fill potato shells. Place potatoes on baking pan and bake in a moderate oven, 350°F., for 30 minutes or until hot and lightly browned. Serves 6.

LUNCHEON: Stuffed baked luncheon potatoes, tossed green salad, bread, butter, sliced oranges, milk.

Vegetable ventures

corn cheese bake

1 No. 2 can (2½ cups) cream-style corn
¾ cup milk
1 cup cracker crumbs
2 tablespoons grated onion
3 tablespoons pimento
1 cup grated American cheese
½ teaspoon salt
Dash pepper
2 tablespoons butter

Combine corn and milk. Stir in remaining ingredients, except butter. Pour into a buttered 1½-quart casserole; dot with butter. Bake in a moderate oven, 350°F., for about 30 minutes, until lightly browned. Serves 6.

LUNCHEON: Corn cheese bake, buttered asparagus, celery, pickles, bread, butter, apricots, milk.

Vary Creamed Vegetables: To medium cream sauce add grated cheese . . . mushrooms . . . prepared mustard . . . chopped almonds and cheese . . . minced parsley . . . chopped pimento . . . minced green onion or chives . . . sliced stuffed olives or curry powder . . . chopped hard-cooked eggs.

sour cream cabbage

1 medium head cabbage
2 tablespoons butter
2 tablespoons minced onion
1 tablespoon flour
1 cup sour cream
2 teaspoons vinegar
½ teaspoon sugar
¾ teaspoon salt
Dash pepper
Paprika

Cut cabbage into 6 wedges and cook until just tender in boiling, salted water. Melt butter in a saucepan over low heat. Add onion and cook until tender but not brown. Blend in flour and heat until bubbly. Stir in sour cream, vinegar, and seasonings except paprika, and cook until thickened, stirring constantly. Pour sauce over cabbage. Sprinkle with paprika. Serves 6.

DINNER: Veal cutlets, baked potatoes, sour cream cabbage, waldorf salad, rolls, butter, lemon fluff, milk and coffee.

spinach cheese squares

2 cups cooked spinach
4 tablespoons butter
1 tablespoon minced onion
4 tablespoons flour
1 teaspoon salt
⅛ teaspoon pepper
2 cups milk
1 cup grated American cheese
2 eggs, slightly beaten
Hard-cooked egg wedges

Drain spinach well and chop. Melt butter, add minced onion and cook over low heat until tender. Add flour and seasonings and blend. Add milk and cook until sauce boils and thickens, stirring constantly. Add cheese and stir until blended. Combine sauce, beaten eggs, and spinach. Turn into a buttered 8-inch square pan. Set in a shallow pan of hot water and bake in a moderate oven, 350°F., for about 30 minutes or until firm. Cut into serving squares. Garnish with hard-cooked egg wedges, if desired. Serves 6.

LUNCHEON: Spinach cheese squares, pickled beet salad, hard rolls, butter, prune-nut whip, milk.

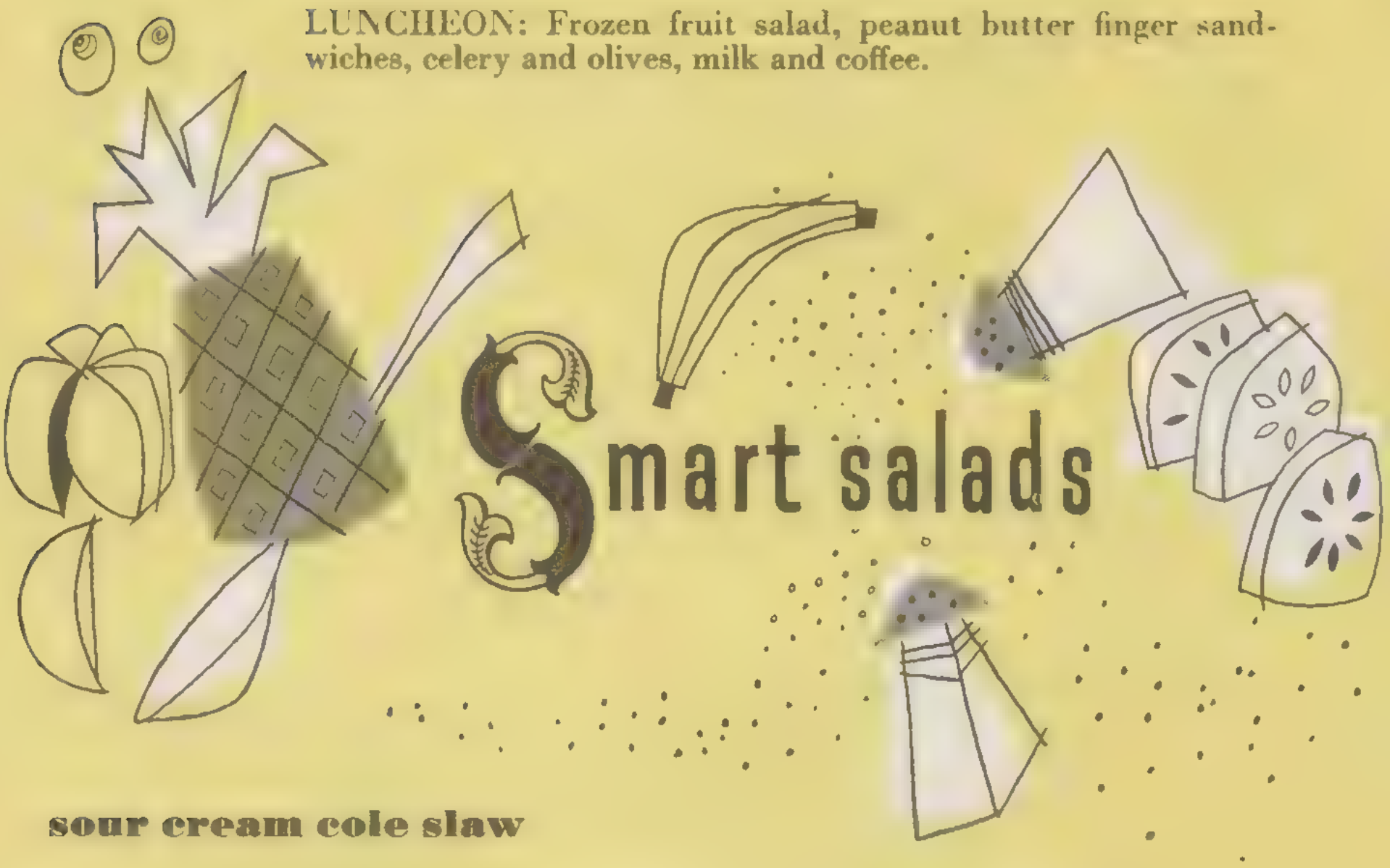
For Piquant Vegetable Butters: To melted butter add prepared mustard . . . chopped parsley . . . chopped green onion or chives . . . lemon juice or vinegar . . . horse-radish . . . garlic or chili sauce.

frozen fruit salad

2 cups creamed cottage cheese
⅓ cup mayonnaise
2 tablespoons sugar
1 cup diced pineapple
1 cup diced, peeled orange
¼ cup chopped maraschino cherries
2 tablespoons cherry juice
⅓ cup chopped pecans

Sieve cottage cheese. Combine with mayonnaise and sugar and stir until well blended. Fold in fruit, cherry juice, and nuts. Freeze in refrigerator tray at coldest temperature until solid. Slice and serve on lettuce. Serves 6.

LUNCHEON: Frozen fruit salad, peanut butter finger sandwiches, celery and olives, milk and coffee.



Smart salads

sour cream cole slaw

¾ cup sour cream
¼ teaspoon dry mustard
3 tablespoons sugar
½ teaspoon salt
Dash pepper
3 tablespoons vinegar
4½ cups shredded cabbage
2 tablespoons minced onion
Lettuce cups

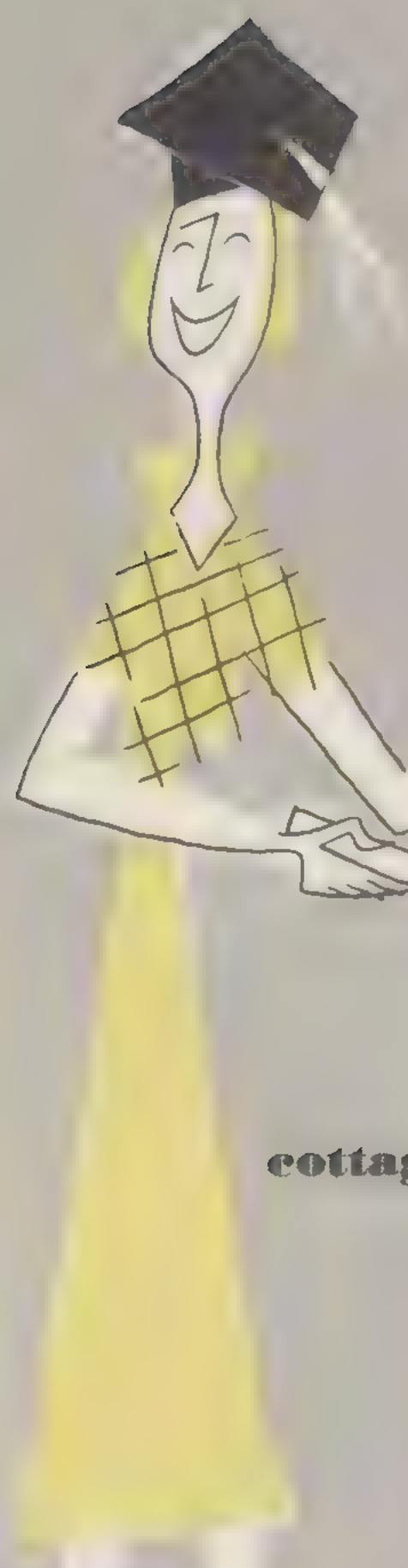
Blend sour cream, seasonings, and vinegar. Pour over cabbage and onion and mix well. Serve in lettuce cups. Serves 6.

LUNCHEON: Toasted tuna sandwich, potato chips, sour cream cole slaw, chocolate milk shake.

Easy Toppings: For lettuce wedges, try sour cream, catsup and pickle relish . . . French dressing and blue cheese . . . sour cream, prepared mustard and green onion . . . mayonnaise, blue cheese and catsup.

For fruit, try whipped cottage cheese, orange juice and grated orange rind . . . sour cream and jellied cranberry sauce . . . cream cheese, chopped pineapple and maraschino cherries.

swiss salad



2 quarts mixed salad greens (lettuce, endive, watercress)
3 medium-sized tomatoes
¼ cup cucumber slices
¼ cup sliced green onion
⅔ cup diced, cooked ham, tongue or corned beef
1 cup julienne strips Swiss or American cheese
Lemon French dressing

In a salad bowl, pull salad greens into bite-sized pieces. Add tomato wedges, cucumbers, onion, meat, and cheese. Toss together lightly with enough French dressing to coat ingredients. Serve at once. Serves 6.

LUNCHEON: Swiss salad, assorted breads, butter, pineapple upside down cake, milk and tea.

cottage cheese ring salad

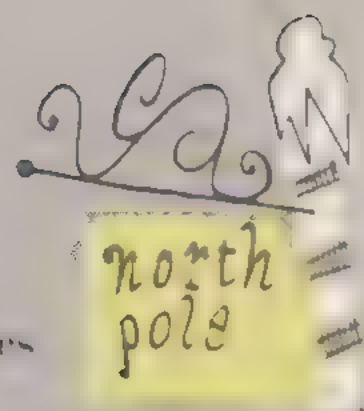
1½ envelopes (1½ tablespoons) gelatin
⅓ cup cold water
3 cups cottage cheese, sieved
1½ teaspoons salt
¼ teaspoon paprika
Dash cayenne
3 tablespoons lemon juice
¾ cup light cream
3 cups mixed, diced fruits (bananas, oranges, unpeeled red apples)
½ cup mayonnaise or salad dressing

Sprinkle gelatin on cold water; dissolve over hot water. Combine cheese, seasonings, lemon juice, cream, and dissolved gelatin; mix well. Turn into 1-quart ring mold which has been rinsed in cold water. Chill until set. Unmold on salad greens. Fill center with diced fruit. Serve with mayonnaise or salad dressing. Serves 6.

PARTY BUFFET: Veal loaf, scalloped green beans, cottage cheese ring salad, biscuits, butter, mint ice cream, milk and coffee.

Cottage Cheese Capers: Creamy cottage cheese can be an appealing part of many salads, both vegetable and fruit. Its mild flavor combines well with stronger flavored foods. It is one of milk's most convenient forms. Serve it in a lettuce cup just as it comes from the carton. Or, for variety, add chopped anchovies, pineapple, olives, pickles, nuts, or green onion.

raspberry ice cream pie



1½ cups fine graham cracker crumbs
¼ cup sugar
½ teaspoon cinnamon
¼ teaspoon salt
⅓ cup butter, melted
1 quart vanilla ice cream
1 pint fresh or frozen raspberries

Blend fine cracker crumbs with sugar, cinnamon, and salt. Blend in melted butter. Line a 9-inch pie pan with mixture, pressing firmly to fit pan. Bake in a moderate oven, 350°F., about 8 minutes; cool. Fill pie shell with a layer of ice cream; top with a layer of raspberries, sweetened to taste. Add another layer of ice cream. Garnish top with raspberries. **Serve immediately. Serves 6.**

DINNER: Roast chicken, mashed potatoes, gravy, buttered peas and carrots, head lettuce salad, hard rolls, butter, raspberry ice cream pie, milk and coffee.

Frosty delights

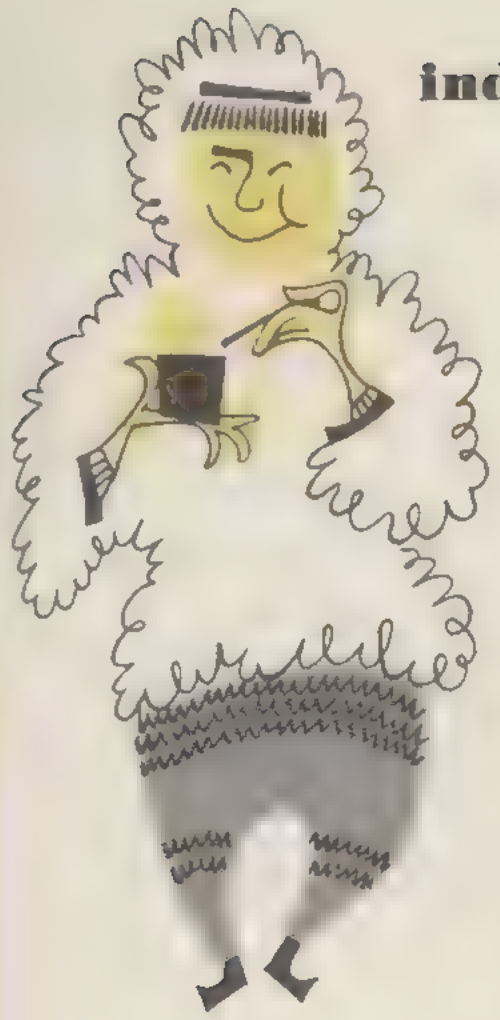
pine-co sundae

1 No. 2 can pineapple chunks
¾ cup shredded coconut
1 quart vanilla ice cream

Drain pineapple, reserving juice for fruit drinks or sauces. Roll pineapple chunks in coconut, coating all sides; chill. Spoon ice cream into sherbet dishes or on large serving plate or bowl, and surround with "pine-cos." Serves 6.

LUNCHEON: Vegetable and cottage cheese plate, hot nut muffins, butter, pine-co sundae, milk and tea.

Elegant Touches For Ice Cream: Toasted coconut . . . sliced gum drops . . . preserved ginger . . . chopped nuts . . . peanut brittle bits . . . sweet chocolate shavings . . . crushed peppermint sticks . . . diced, candied orange peel.



individual strawberry alaskas

Sponge cake, 1-inch thick
4 egg whites
Dash salt
½ cup sugar
¼ teaspoon vanilla
1 pint strawberry ice cream

Cut four 3½-inch squares of sponge cake. Place cake squares on 2 thicknesses of heavy brown paper on a baking sheet. Beat egg whites with salt to a soft foam. Continue beating, adding sugar a tablespoon at a time, until meringue stands in peaks. Add vanilla. Cut ice cream brick lengthwise then crosswise, making 4 cube-shaped pieces. Place 1 cube of ice cream on each piece of cake so cake extends at least ½ inch beyond each side of ice cream. Spread meringue quickly over entire surface of ice cream and rim of cake. Bake in a very hot oven, 450°F., for 3 to 5 minutes or until lightly browned. Serve immediately. Serves 4.

AFTER-THEATER PARTY: Individual strawberry Alaskas, salted nuts, mints, coffee.

chocolate crunch sundae

2½ squares chocolate
½ cup milk
¾ cup light brown sugar
½ teaspoon vanilla
¼ cup crunchy peanut butter
1 quart vanilla ice cream

Shave chocolate into small pieces and heat with milk, over very low heat, until chocolate is melted, stirring constantly. Beat with rotary beater until smooth. Add sugar and cook over low heat until mixture bubbles. Add vanilla; cool. Stir in peanut butter. Serve over ice cream. Serves 6.

DINNER: Baked fish, French fried potatoes, grilled tomatoes, lettuce with blue cheese dressing, bread, butter, chocolate crunch sundaes, milk and coffee.

creamy baked custard

4 or 6 eggs
⅔ cup sugar
½ teaspoon salt
1 quart milk, scalded
1 teaspoon vanilla
Dash nutmeg

Use 4 eggs for making individual custards and 6 eggs for large custard. Beat eggs slightly, add sugar and salt and mix well. Add scalded milk gradually, stirring constantly. Flavor with vanilla and sprinkle with nutmeg, if desired. Butter 6 to 8 custard cups or one 1½-quart baking dish and pour in custard mixture. Place in shallow pan of warm water and bake in moderate oven, 350°F., 35 to 40 minutes for individual custards, or 60 to 65 minutes for large custard. A knife inserted in the center will come out clean when custards are done. Serves 6.

LUNCHEON: Beefburger sandwiches, radishes, green onions, dill pickles, creamy baked custard, milk.

Dessert

chocolat pots de creme

2½ squares unsweetened chocolate
3 cups milk
⅔ cup sugar
¼ teaspoon salt
5 egg yolks
½ teaspoon vanilla

Melt chocolate in a little milk in top of double boiler, over hot water. Add sugar, salt, and remaining milk; cook until chocolate is completely melted. Remove from heat and slowly stir into beaten egg yolks. Return to double boiler; cover and cook at simmering temperature for 15 to 20 minutes or until pudding thickens, stirring occasionally. Remove from heat, stir in vanilla. Pour into custard cups or serving dishes and chill. Serve cold with cream or milk. Serves 6.

LUNCHEON: Meat sandwiches, tossed vegetable salad, chocolat pots de creme, milk.

cottage cheese cake

2 cups zwieback crumbs
2 tablespoons butter
2 tablespoons sugar
2 cups dry cottage cheese
1⅓ cups cream
1 tablespoon flour
1 cup sugar
½ teaspoon salt
⅛ teaspoon nutmeg
3 eggs, separated
Grated rind of ½ lemon
½ teaspoon vanilla
¼ teaspoon lemon extract

Blend zwieback with softened butter and 2 tablespoons sugar. Press all but ¼ cup of mixture firmly against bottom and sides of a 9-inch spring form pan. Press dry cottage cheese through a sieve. Combine cheese with remaining ingredients except whites of eggs, and mix well. Beat egg whites until stiff but not dry and fold into batter. Pour into crumb-lined pan and sprinkle top with remaining zwieback crumbs. Bake in a moderately slow oven, 325°F., for about 1 hour, or until custard is set in center and delicately browned. Serves 8.

DINNER: Liver and onions, baked potatoes, buttered broccoli, tossed salad, bread, butter, cheese cake, milk and coffee.

magic

butterscotch pie

1 9-inch pastry shell
6 tablespoons butter
1 cup dark brown sugar
⅔ cup boiling water
3 tablespoons cornstarch
2 tablespoons flour
½ teaspoon salt
2 cups milk
3 eggs, separated
1 teaspoon vanilla
6 tablespoons granulated sugar

Melt butter in pan over low heat. Add brown sugar and cook until foamy, stirring constantly. Stir in boiling water and remove from heat. Mix cornstarch, flour, and salt in top of double boiler. Stir in milk. Add brown sugar sirup and cook over direct heat until it boils and thickens, stirring constantly. Remove from heat and stir a little of the mixture into beaten egg yolks. Then blend egg yolks into hot mixture and cook over hot water for 5 minutes longer; add vanilla. Cool. Pour into baked pastry shell. Beat egg whites until stiff, adding sugar a tablespoon at a time during beating. Spread on pie and bake in a moderately slow oven, 325°F., for about 15 minutes or until browned. Serves 6.

DINNER: Beef stew with vegetables, tomato aspic with celery, bread, butter, butterscotch pie, milk and coffee.

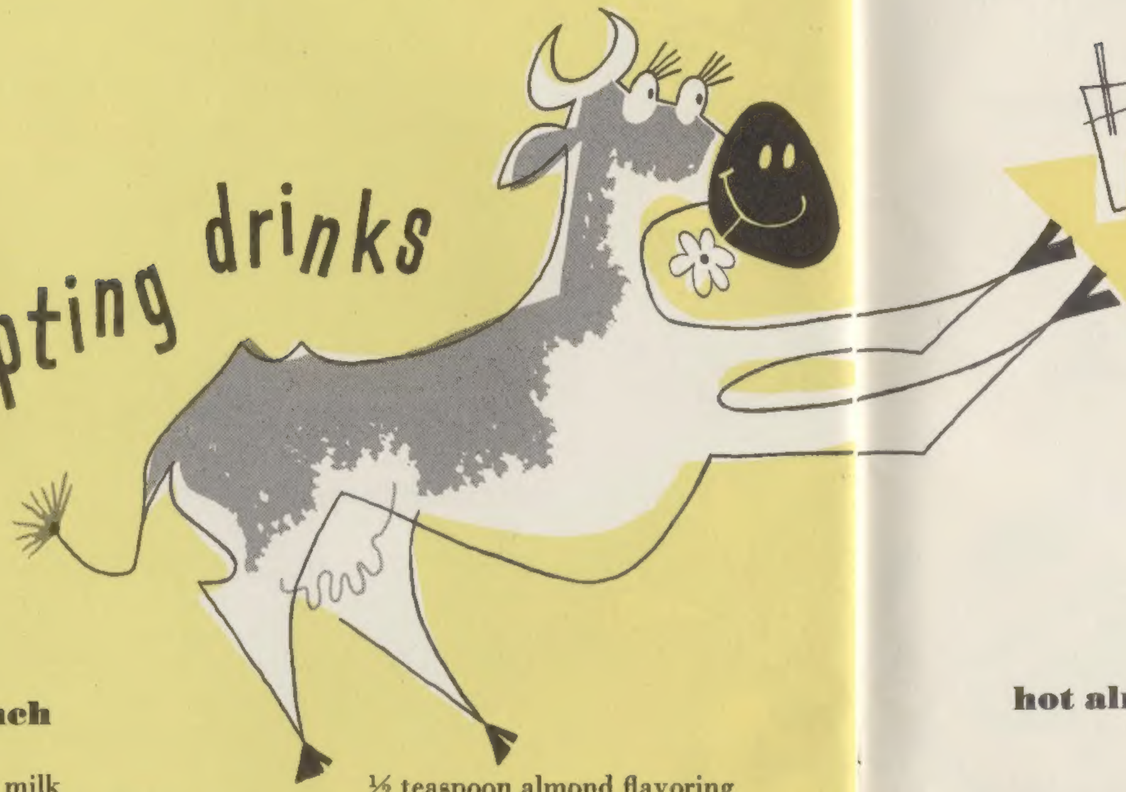
cocoa

6 tablespoons cocoa
⅛ teaspoon salt
6 tablespoons sugar
½ cup water
4 cups milk
½ teaspoon vanilla

Combine cocoa, salt, and sugar. Stir in water and boil 2 or 3 minutes, stirring constantly. Add milk and heat just to boiling. Add vanilla and serve. Serves 6.

BREAKFAST: Orange juice, bacon, scrambled eggs, raisin toast, butter, cocoa.

Tempting drinks



mocha punch

3 cups milk
1 cup double strength coffee, chilled
1 quart chocolate ice cream
½ teaspoon almond flavoring
¼ cup sugar
Few grains salt
½ pint cream, whipped
¼ teaspoon grated nutmeg

To prepare punch, pour milk and coffee into cold punch bowl; add half of the chocolate ice cream, and stir until partially melted. Add flavoring, sugar, and salt; blend. Fold in whipped cream and remainder of the ice cream. Sprinkle lightly with nutmeg. Serve immediately. Serves 12.

AFTERNOON RECEPTION: Assorted open-face sandwiches, butter cookies, nuts and mints, mocha punch.

Serve Milk Drinks For: Breakfast beverage . . . mid-morning pick-up . . . lunchtime beverage-dessert . . . youngsters' parties . . . afternoon refreshments . . . television treats . . . bedtime snacks.

banana milk shake

4 cups milk
4 bananas, mashed
2 tablespoons lemon juice
½ teaspoon cinnamon
Dash salt
3 tablespoons sugar
1 pint vanilla ice cream

Combine ingredients in a mixer or bowl and mix well. Pour into glasses and serve immediately. Serves 6.

LUNCHEON: Tomato stuffed with chicken salad, olives, melba toast, butter, banana milk shake.

hot almond egg nog

6 eggs, separated
¾ teaspoon salt
½ cup sugar
6 cups milk, scalded
1 tablespoon almond flavoring
1 tablespoon vanilla
Few grains nutmeg
Slivered almonds

Beat egg yolks until light; add salt and sugar; blend. Add hot milk and flavorings. Beat egg whites until stiff; fold into mixture. Pour into cups. Sprinkle with a few grains nutmeg and slivered almonds. Serves 6.

WINTER NIGHT SNACK: Buttered nut bread, almond egg nog.

Good Combinations For Tasty Floats: Orange juice with vanilla ice cream . . . pineapple juice with mint ice cream . . . grape juice with lemon sherbet . . . cranberry juice with vanilla ice cream . . . gingerale with all flavors of ice cream.

snacker spree

cheese and bacon double deckers

12 slices toast
⅓ cup butter
12 slices American cheese
6 tomato slices
Salt
12 bacon slices

Spread toast with butter. Cover six slices with cheese; broil until cheese melts. Remove and top with remaining six slices of toast, double-decker fashion. Put slices of peeled tomato on top of toast, salt, and then top with cheese. Broil until cheese begins to soften. Place 2 strips of partially cooked bacon on top. Place under low broiler heat until cheese is thoroughly melted and bacon is crisp. Makes 6 double-decker sandwiches.

MENU: Cheese and bacon double deckers, pickles, celery, milk.

Party frills

dessert bridge

strawberry meringue glace

3 egg whites
¼ teaspoon salt
1¼ cups sugar
1½ teaspoons vinegar
½ teaspoon vanilla
1 quart strawberry or vanilla ice cream
1 pint sweetened strawberries

Beat egg whites until frothy, add salt and continue to beat until the mixture will stand in soft peaks. Add sugar, a tablespoon at a time, alternately with the vinegar, beating thoroughly after each addition. Continue to beat after all has been added until very stiff and dry. Add vanilla and blend. Pile meringue on a lightly-greased baking sheet in six or eight mounds, making an indentation in the top of each with the rounded side of a large spoon. Bake in a slow oven, 275°F., for 1 to 1¼ hours, or until crisp but not browned. Remove from baking sheet and cool. (Meringues should be soft inside.) To serve, pile ice cream in the center of cooled meringues and top with sweetened strawberries. Serves 6 to 8.

MENU: Strawberry meringue glace, mixed nuts, coffee.

small fry fun

peek-a-boo maple punch

¾ cup maple flavored sirup
1¼ teaspoons cinnamon
⅛ teaspoon salt
6 cups cold milk
1 pint vanilla ice cream
Chocolate bits
Maraschino cherries
Whole cloves

Blend maple sirup, cinnamon, salt, and cold milk, using rotary beater. Pour into chilled glasses or mugs. Dip six round ice cream balls. Make a face on each using chocolate bits for eyes, maraschino cherry slices for mouths, and whole cloves for noses. Spoon remaining ice cream into glasses and top each glass with one of the ice cream faces. Serves 6.

MENU: Butter cookies, peek-a-boo maple punch.

back yard barbecue

cheeseburgers piquant

1½ pounds ground beef
3 tablespoons milk
¾ teaspoon salt
Dash pepper
6 slices American cheese
6 buttered buns

Mix ground beef with milk, salt, pepper. Shape into six patties about 3 inches in diameter. For outdoor cooking, place patties on grill 5 to 7 inches above bed of live coals. Broil until well done on under side. Turn and broil on second side. When about half done, top each patty with a tablespoon of piquant sauce (recipe below), and a slice of cheese. Continue broiling until cheese is melted and patties are well browned. Cheeseburgers may also be fried in a skillet using 4 tablespoons butter. Serve on buns. Serves 6.

piquant sauce

¼ cup chili sauce
2 tablespoons pickle relish
1½ teaspoons prepared mustard, or horse-radish

Combine all ingredients and mix well.

MENU: Cheeseburgers piquant, buttered corn-on-the-cob, sliced tomatoes, pickles, carrot sticks, watermelon, milk and iced tea.

Babcock
DAIRY